



AMITY UNIVERSITY

— UTTAR PRADESH —

FORMAT FOR COURSE CURRICULUM

Course Title: Nutrition & Food Science

Course Code: HOSM134

Credit Units: 3

L	T	P/S	SW/F W	TOTAL CREDIT UNITS
3		-	-	3

Course Objectives: At the end of the semester students will be able to-

Explain the concept of food science

Acquire techniques of preparation which help us meet our needs in an enjoyable manner Identify the use of flavors & role of browning in food preparation

Student Learning Outcomes:

1. **Community**

Students will be able to interpret and apply concepts of food science to evaluate and improve the nutritional health of communities.

2. **Food**

Students will be able to identify and apply food principles to food and nutrition systems

3. **Professional Issues**

Students will be able to integrate knowledge and skills in food evaluation and the new trends in foods.

Course Contents/Syllabus:

	Weightage (%)
Module I Food Science	10

Descriptors/Topics Definition and scope of food science	
Module II Flavour	20
Descriptors/Topics Introduction Definition Use of flavours in food preparation Role of browning in food preparation	
Module III Emulsions	20
Descriptors/Topics Theory of emulsification Types of emulsions Emulsifying agents Role of emulsifying agents	
Module IV Food processing & food evaluation	25
Descriptors/Topics Introduction Objectives of food processing Causes of food spoilage Food evaluation	
Module V New trends in foods	25
Descriptors/Topics New trends in packaging Organic foods Nutritional labelling	

Pedagogy for Course Delivery:

Lectures with presentations

Assessment/ Examination Scheme:

Components	V	A	CT1	EE1
Weightage (%)	10	05	15	70

Theory L/T (%)	Lab/Practical/Studio (%)	TOTAL
100%		100%

Theory Assessment (L&T):

Continuous Assessment/Internal Assessment					End Term Examination
Components (Drop down)	H	VV	CT	A	EE1
Weightage (%)	5	5	15	5	70

Text & References:**Text:**

Human Nutrition by Guthrice HA & Picciano MF 1995, Mosby Pub.Co.Toronto
 Perspectives in Nutrition by Wardlaw MW & Insel PM 1993 Mosby Pub Co. Toronto
 Food facts & Principles by Manay & Shalakshara Swamy New Age Int. 2001
 Fundamentals of Food & Nutrition 4th edition 2001by Mudambi & Rajgopal
 Nutritive Value of Indian Foods- Indian Council of Medical Research

References:

Food Science by Potter & Hotchkiss

Principles of Food Science by Borgstrom and
Macmillan Food Chemistry by Fennima

Sensory Evaluation by Amerine (Academic Press)

Handbook of Analysis and Quality Control for fruits & Vegetables by Rangana S (Tata McGraw
Hill) Principles of Food Technology by P.J Fellows